

[54] **METHOD FOR SPRAY DRYING COFFEE WHITENER**

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ABSTRACT

Method and apparatus are provided for manufacture of dry particulate food products. In the method, particles of a fluid edible dispersion are provided in the drying chamber of the spray dryer. Circulating air is introduced into the chamber. The circulating air is of a quantity, temperature and humidity sufficient to dry the particles. A fraction of the dried particles is entrained in the circulating air and is subsequently separated to provide a first fraction of particles having a relatively high bulk density. A second fraction of particles is removed from the chamber by gravity and is simultaneously conveyed and cooled to provide a product having relatively low bulk density and rapid sinkability and solubility.

3 Claims, 1 Drawing Figure

